



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

January 25, 2018

Jean Claude Marcelin
Regulatory Affairs Manager
Professional Disposables International, Inc. (PDI)
100 Philips Parkway
Montvale, NJ 07645

Subject: PRIA Label Amendment – Add organisms and label claims
Product Name: Backspray RTU
EPA Registration Number: 9480-11
Application Date: September 1, 2017
Decision Number: 532955

Dear Mr. Marcelin:

The amended label referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act, as amended, is acceptable. This approval does not affect any conditions that were previously imposed on this registration. You continue to be subject to existing conditions on your registration and any deadlines connected with them.

A stamped copy of your labeling is enclosed for your records. This labeling supersedes all previously accepted labeling. You must submit one copy of the final printed labeling before you release the product for shipment with the new labeling. In accordance with 40 CFR 152.130(c), you may distribute or sell this product under the previously approved labeling for 18 months from the date of this letter. After 18 months, you may only distribute or sell this product if it bears this new revised labeling or subsequently approved labeling. "To distribute or sell" is defined under FIFRA section 2(gg) and its implementing regulation at 40 CFR 152.3.

Should you wish to add/retain a reference to the company's website on your label, then please be aware that the website becomes labeling under the Federal Insecticide Fungicide and Rodenticide Act and is subject to review by the Agency. If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) list examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product's label, claims made on the website may not substantially differ from those claims approved through the registration process. Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA's Office of Enforcement and Compliance.

Please note that the record for this product currently contains the Basic CSF dated 08/29/2017.

The following alternate brand names have been added to the product record:

- Nice n Clean Daily Sanitizing Spray
- Nice n Clean Food Contact Surface Sanitizing Spray
- Nice n Clean Hard Surface Sanitizing Spray
- Nice n Clean Hard Surface Daily Sanitizing Spray
- Nice n Clean Home Food Contact Surface Sanitizing Spray
- Nice n Clean Home Daily Sanitizing Spray
- Nice n Clean Home Hard Surface Daily Sanitizing Spray
- Nice n Clean Home No Rinse Daily Sanitizing Spray
- Nice n Clean Home No Rinse Sanitizing Spray
- Nice N Clean Home Sanitizing Spray
- Nice n Clean Home Surface Sanitizer
- Nice n Clean Home Surface Sanitizing Spray
- Nice n Clean Home Hard Surface Sanitizing Spray
- Nice n Clean No Rinse Daily Sanitizing Spray
- Nice n Clean No Rinse Sanitizing Spray
- Nice N Clean Sanitizing Spray
- Nice n Clean Surface Sanitizer
- Nice n Clean Surface Sanitizing Spray
- PDI No-Rinse Sanitizing Spray
- Wet Nap Daily Sanitizing Spray
- Wet Nap Food contact Surface Sanitizing Spray
- Wet Nap Hard Surface Daily Sanitizing Spray
- Wet Nap Hard Surface Sanitizing Spray
- Wet Nap No Rinse Daily Sanitizing Spray
- Wet Nap No Rinse Sanitizing Spray
- Wet Nap Sanitizing Spray
- Wet Nap Surface Sanitizer
- Wet Nap Surface Sanitizing Spray

Your release for shipment of the product constitutes acceptance of these conditions. If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6. If you have any questions, you may contact Joe Daniels at (703) 347-8669 or via email at daniels.joseph@epa.gov.

Sincerely,



Eric Miederhoff
Product Manager 31
Regulatory Management Branch I
Antimicrobials Division (7510P)
Office of Pesticide Programs

Enclosure

ACCEPTED

01/25/2018

Under the Federal Insecticide, Fungicide
and Rodenticide Act as amended, for the
pesticide registered under
EPA Reg. No.

9480-11

[Front Panel]

BACKSPRAY RTU

Alternate brand names:

Sani Professional® No-Rinse Sanitizing Multi-Surface Spray
Sani® Professional No-Rinse Sanitizing Multi-Surface Spray
[Grime Boss®] Hard Surface Sanitizing Spray
[Grime Boss®] Surface Sanitizing Spray
[Grime Boss®] Surface Sanitizer
[Grime Boss®] Surface Sanitizing
[Grime Boss®] Sanitizing Spray
[Grime Boss®] No Rinse Sanitizing Spray
[Grime Boss®] Food Contact Surface Sanitizing Spray
[Grime Boss®] Restaurant Sanitizing Spray
Nice n Clean® Daily Sanitizing Spray
Nice n Clean® Food Contact Surface Sanitizing Spray
Nice n Clean® Hard Surface Sanitizing Spray
Nice n Clean® Hard Surface Daily Sanitizing Spray
Nice n Clean® Home Food Contact Surface Sanitizing Spray
Nice n Clean® Home Daily Sanitizing Spray
Nice n Clean® Home Hard Surface Daily Sanitizing Spray
Nice n Clean® Home No Rinse Daily Sanitizing Spray
Nice n Clean® Home No Rinse Sanitizing Spray
Nice N Clean® Home Sanitizing Spray
Nice n Clean® Home Surface Sanitizer
Nice n Clean® Home Surface Sanitizing Spray
Nice n Clean® Home Hard Surface Sanitizing Spray
Nice n Clean® No Rinse Daily Sanitizing Spray
Nice n Clean® No Rinse Sanitizing Spray
Nice N Clean® Sanitizing Spray
Nice n Clean® Surface Sanitizer
Nice n Clean® Surface Sanitizing Spray
PDI® No-Rinse Sanitizing Spray
Wet Nap® Daily Sanitizing Spray
Wet Nap® Food contact Surface Sanitizing Spray
Wet Nap® Hard Surface Daily Sanitizing Spray
Wet Nap® Hard Surface Sanitizing Spray
Wet Nap® No Rinse Daily Sanitizing Spray
Wet Nap® No Rinse Sanitizing Spray
Wet Nap® Sanitizing Spray
Wet Nap® Surface Sanitizer
Wet Nap® Surface Sanitizing Spray

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[] - Statements in brackets are optional or instructional. Italicized words in brackets are not included
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September 1, 2017

ACTIVE INGREDIENTS:

Didecyl dimethyl ammonium chloride.....	0.023%
Alkyl (50% C ₁₄ , 40% C ₁₂ , 10% C ₁₆) dimethyl benzyl ammonium chloride.....	0.015%
<u>OTHER INGREDIENTS.....</u>	<u>99.962%</u>
TOTAL	100.000%

KEEP OUT OF REACH OF CHILDREN

NET CONTENTS _____ fl. oz [or qt.] [(mL or l)]

[Any Panel]

EPA Reg. No.: 9480-11

EPA Est. No. : 9480-NY-1 or [EPA Est. No. A=9480-NY-1, C=72956-AR-1 (or others)]

Alpha character will precede batch code on product

[Manufactured by [or for]]:

Professional Disposables International, Inc.

Two Nice-Pak Park, Orangeburg, NY 10962-1376 [USA]

[For information call: *[phone number to be inserted]*]

[Made in [USA] [with domestic and imported materials] *[insert country]*]

[Note to Reviewer: According to EPA's Label Review Manual, Precautionary Statements and First Aid are not required for the registrant to include when the product is classified as Category IV for acute toxicity]

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DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.
[See directions for use on the container[s] inside]

Sanitization Directions: Preclean surface by spraying [*product name OR this product*] until wet and wipe clean. To sanitize hard, nonporous food contact surfaces: Spray this product 6-8 inches from surface until thoroughly wet. Let stand for 60 seconds [*or one (1) minute*]. Wipe or allow to air dry. No rinse required.

99.999% effective in one [(1)] minute [*or 60 seconds*] against [*Escherichia coli*] [(ATCC # 11229)] [,] [*Staphylococcus aureus*] [(ATCC #6538)] [,] [*Salmonella enterica*] [(ATCC #10708)] [,] [*Shigella boydii*] [(ATCC #9207)] [,] [*Campylobacter jejuni*] [(ATCC #29428)] [,] [*Vibrio parahaemolyticus*] [(ATCC #17802)] [,] [Methicillin-Resistant *Staphylococcus aureus* (MRSA)] [(ATCC #33592)] [,] [*Klebsiella pneumoniae*] [(ATCC #4352)] [,] [*Escherichia coli* O157:H7] [(ATCC #35150)] [,] [and] [*Listeria monocytogenes*] [(ATCC #19117)].

This product is an effective sanitizer against [*Escherichia coli*] [(ATCC # 11229)] [,] [*Staphylococcus aureus*] [(ATCC #6538)] [,] [*Salmonella enterica*] [(ATCC #10708)] [,] [*Shigella boydii*] [(ATCC #9207)] [,] [*Campylobacter jejuni*] [(ATCC #29428)], [*Vibrio parahaemolyticus*] [(ATCC #17802)] [,] [Methicillin-Resistant *Staphylococcus aureus* (MRSA)] [(ATCC #33592)] [,] [*Klebsiella pneumoniae*] [(ATCC #4352)] [,] [*Escherichia coli* O157:H7] [(ATCC #35150)] [,] [and] [*Listeria monocytogenes*] [(ATCC #19117)] on hard, nonporous surfaces [in one [(1)] minute][*or 60 seconds*]].

Disinfection Directions: Preclean surface by spraying [*product name OR this product*] until wet and wipe clean. To disinfect hard, nonporous surfaces: Spray this product 6-8 inches from surface until thoroughly wet. Treated surfaces must remain wet for five (5) minutes. Wipe or allow to air dry. No rinse required on food contact surfaces.

This product is an effective disinfectant according to the AOAC Germicidal Spray Test method on hard, nonporous, inanimate surfaces against: [*Staphylococcus aureus*] [ATCC 6538] [,] [*Pseudomonas aeruginosa*] [ATCC 15442], [and] [*Salmonella enterica*] [ATCC 10708][,] [in five [(5)] minutes].

Items may include hard, nonporous surfaces such as: [*Use one or more of the following:*]

[Airline tray tables]	[Freezers] [†]	[Ranges]
[Airplane tray tables]	[High chair trays]	[Range tops and hoods]
[Appliances]	[Hospital meal trays]	[Reach-in refrigeration and freezer units] [†]
[Backsplashes]	[Ice machines] [†]	[Surfaces of] [Refrigerators] [such as]
[Bar tops]	[doors][tracks]	[crispers][walls][shelves][ceiling]
[Cafeteria trays]	[ice chutes] [ice bins][ceiling] [wall] [ice scoop]]	[floor] [†]
[Checkout lanes]	[ice cube tray] [†]	[Restaurant tables]
[[Interior][Exterior] [Surfaces Of] Coolers]	[Laminated menus]	[Scales]
[Condiment containers]	[Lunch boxes]	[Self-service condiment areas]
[Conveyer belts]	[Microwaves]	[Self-service service ware areas]
[Counter tops]	[Mixers]	[Sinks]
[Dining tables]	[Non wood cutting boards]	[Slicers]
[Dish racks]	[Nozzles]	[Tables]
[Exterior surfaces of Drains]	[Pet][bowls <i>or</i> dishes]	[Take out counters]
[Food carts]	[Pill counters]	[Utensil trays]
[Food preparation tables]	[Pill trays]	[Waitress stations]
[Food [manufacturing] [processing] [equipment][parts]]	[Probe portion of meat thermometers]	[Walk-in refrigeration and freezer units] [†]
[Food trays]	[Probe portion of food thermometers]	[Work tables]
[Fridges] [†]		

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[The following uses must be preceded by the words: " [outside surface[s] of]" or "[exterior surface[s] of]":]

[Beverage [machine or dispensers]]	[Food mixers]	[Pulpers]
[Broilers]	[Griddles]	[Ovens]
[Chargrills]	[Grills]	[Steam tables]
[Cooking surfaces]		[Toasters]

[Add the following after the list of surfaces:] and other similar hard, nonporous food contact surfaces.

†Allow surface to reach room temperature before treatment

TO SANITIZE HARD, NONPOROUS NONFOOD-CONTACT SURFACES:

[Cleaning and] Sanitizing Procedure:

For Visibly Cleaned Surfaces: Spray [product name] [or this product] 6-8 inches from surface until thoroughly wet. Allow treated surface to remain wet for one minute [or 60 seconds]. No rinsing required.

For Heavily Soiled Surfaces: Remove all food particles and soil from surfaces that are to be sanitized by thoroughly washing the surfaces with a detergent, followed by a potable water rinse before applying this [sanitizing spray] [product name] [or this product]. Spray [product name] [or this product] 6-8 inches from surface until thoroughly wet. Allow treated surface to remain wet for one minute [or 60 seconds]. No rinsing required.

99.9% effective in one [(1)] minute [or 60 seconds] against *Staphylococcus aureus* [(ATCC #6538)] and *Enterobacter aerogenes* [(ATCC # 13048)].

Use on one or more of the following: For use on hard nonporous surfaces of [:] [insert surface from list below]

[Bath tubs]	[Hampers]	[and/or] [baskets]]	[Towel dispensers]
[Booster seats]	[Headsets]	[Showers]	[Trashcans]
[Cash registers]	[Hotel room [surfaces]	[Sinks]	Upholstery-
[Chairs]	[and/or] [counters]]	[Stall doors]	[vinyl][[plastic]
[Crib[s]]	[Infant-changing	[[Store] check-out	[Vanities]
[Diaper pails]	tables]	areas]	[Vinyl][plastic]
[Digital devices]	[Infant high chairs]	[Strollers]	[Lawn [chairs or
[Display cabinets]	[Faucets]	[Telephones]	furniture]
[Doorknobs]	[Floors]	[Tiled walls]	
[Drain boards]	[Railings]	[Toilet seats [and/or]	[Vinyl wall paper]
[Employee areas]	[Restaurant chairs]	rim[s]	
[Garbage cans]	[Shopping carts]	[Touchscreens]	

[CLEANING AND DEODORIZING

Spray surface until wet, wipe surface with dry towel until clean. Let air dry.]

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal. [Statement not required for residential or household use products]

Storage: Do not store near heat or open flame. Use product only from original container.

For a non-refillable container

Spray Bottle [or Container] [or Jug] Disposal: Do not reuse or refill this container. Offer for recycling. If recycling is not available, put in trash collection.

Or, if refillable dispenser is being used, substitute the following:

Refill Bottle [or Container] [or Jug] Disposal: Rinse cracked or broken containers and offer for recycling. If recycling is not available, discard in trash.

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PRECAUTIONARY STATEMENTS

Physical or chemical hazard

Combustible. Do not use or store near heat or open flame.

[Use at least one of the use sites indicated in the paragraph below or in the "For Use In" section below:]

AREAS OF USE IN FOOD SERVICE AND FOOD PREPARATION:

This product is recommended for use on hard nonporous surfaces in retail food establishments [including:] [restaurants,] [hotels,] [kitchens,] [airplanes,] [food service in healthcare settings,] [delicatessens,] [supermarkets,] [temporary food establishments,] [food processing plants,] and other food service and food preparation settings where the control of the hazards OR reduction of cross-contamination between treated surfaces is of primary importance.

FOR USE ON HARD, NONPOROUS SURFACES IN:

[Airplanes]	[Food Trucks]	[Nutraceutical Production Facilities]
[Athletic Facilities]	[Funeral Homes] [Mortuaries]	[Pharmaceutical Production Facilities]
[Banquet Halls]	[Grocery]	[Pharmacy]
[Beverage Processing Facilities]	[Gyms]	[[Poultry][Meat/Seafood Packing Facilities]
[Cafeterias]	[Hospital][Cafeteria][Breakrooms]	[Restaurants]
[Cars]	[Restaurants][Kitchens]	[Schools]
[Caterers]	[Healthcare Food Service]	[Shopping Centers]
[Catering Facilities]	[Health Clubs]	[Temporary Food Establishments]
[Correctional Facilities]	[Home] [Residences]	[Transportation Centers]
[Cruise Ships]	[Households]	
[Day Care Settings]	[Household kitchens [and/or] bathrooms]	
[Delicatessens]	[Hotels]	
[Dining halls]	[In-Store Demos]	
[Drug Stores]	[Kitchens]	
[Fitness Centers]	[Mobil Food Establishments]	
[Food Manufacturing Facilities]	[Motels]	
[Food Packaging Facilities]	[Nurseries]	
[Food Processing Facilities]	[Nursing Homes]	
[Food Service Facilities]		

[For use on the following[:] [types of surfaces:]]

[Aluminum]
[Chrome]
[Corian®]
[Finished Wood]
[Finished Polyurethane]
[Formica®]
[Glazed Porcelain (Surfaces)]
[Glazed Porcelain (Enamel)(Kitchen)(Tile)]
[Laminated Surfaces (Laminate)]
[Laminated Wood]
[Metal]
[Polystyrene]
[Quartz]
[Rubber]
[Sealed Cement]
[Sealed Granite]
[Sealed Synthetic Marble]
[Steel Surfaces]

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[Sealed Stone Surfaces]
[Stainless Steel]
[Vinyl]

[Symbols including asterisks, bullets or footnotes and similar may be used to designate categories of organisms.]
[ATCC numbers are not required to be listed on production label. Organisms may be listed in a table and in any order.]

Disinfection Pathogens List

Bacteria [(5 Minute Contact)]

Staphylococcus aureus [ATCC 6538]
Pseudomonas aeruginosa [ATCC 15442]
Salmonella enterica [ATCC 10708]

Sanitization Pathogens List

Sanitization [1 minute or 60 Seconds Food Contact Surface]

Escherichia coli [ATCC 11229]
Staphylococcus aureus [ATCC 6538]
Salmonella enterica [ATCC 10708]
Shigella boydii [ATCC#9207]
Campylobacter jejuni [ATCC 29428]
Vibrio parahaemolyticus [ATCC 17802]
Methicillin Resistant *Staphylococcus aureus* (MRSA) [ATCC 33592]
Klebsiella pneumoniae [ATCC 4352]
Escherichia coli O157:H7 [ATCC 35150]
Listeria monocytogenes [ATCC 19111]

Sanitization [1 minute or 60 Seconds Nonfood Contact Surface]

Staphylococcus aureus [ATCC 6538]
Enterobacter aerogenes [ATCC 13048]

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[All below are optional/ label (placement optional) literature and promotional statements]

*99.999% effective in 60 seconds against [*Escherichia coli*] [(ATCC #11229)] [,] [*Staphylococcus aureus*] [(ATCC #6538)] [,] [*Salmonella enterica*] [(ATCC #10708)] [,] [*Shigella boydii*] [(ATCC #9027)] [,] [*Campylobacter jejuni*] [(ATCC #29428)] [,] [*Vibrio parahaemolyticus*] [(ATCC #17802)] [,] [Methicillin-Resistant *Staphylococcus aureus* (MRSA)] [(ATCC #33592)] [,] [*Klebsiella pneumoniae*] [(ATCC #4352)] [,] [*Escherichia coli* O157:H7] [(ATCC #35150)] [,] [and] [*Listeria monocytogenes*] [(ATCC #19117)] to sanitize on hard, nonporous food contact surfaces.

Aids in the reduction of cross-contamination between treated surfaces**

All applicable health inspection agency code requirements must be followed for cleaning, rinsing and sanitizing.

All in one sanitizing

Always follow directions for use on this [or the] label.

Antibacterial

Antimicrobial

Bactericidal

Bleach free [*this is included as useful info for users needing a bleach-free product*]

By Grime Boss®

[Category IV] Acute Oral Toxicity [Category IV]

[Category IV] Acute Inhalation Toxicity [Category IV]

[Category IV] Acute Dermal Toxicity [Category IV]

[Category IV] Primary Eye Irritation [Category IV]

[Category IV] Primary Dermal Irritation [Category IV]

Cleans, deodorizes and kills common foodservice/foodborne bacteria

Cleans, deodorizes and kills common household bacteria

Commercial use

Designed to clean, then sanitize hard, nonporous food contact surfaces [where the reduction of cross-contamination between treated surfaces is of primary importance]

Disinfectant

Disinfectant-Sanitizer

Disinfectant for use on hard, nonporous surfaces

Disinfects hard, nonporous surfaces**

Do not use on natural marble, windows, unpainted wood, brass, clear plastic or colored grout.

Easy to use

Effective against [*insert microorganisms from list on page 6*]

[Effective against][Versus or Vs][*insert microorganisms from page 6*]

Effective in sanitizing on hard, nonporous surfaces around the [house][office][bathroom][kitchen]

Effectively sanitizes food contact surfaces**

Eliminates [food] odors

Eliminates the potential for mixing errors

Everyday use

Food Code Compliant (*referencing 2013 Food Code*)

Food Contact Surface** Sanitizer

For Food processing [commercial] [industrial] use

For a total cleaning and sanitizing solution

For hard, non-porous household surfaces

For use in retail and institutional food establishments, food processing plants and other health department regulated food facilities**.

For use on hard, nonporous surfaces in [professional] [commercial] kitchens

Fragrance free

[Good for use] [May be used] [on surfaces**] [around] [children] [pets][and][food]

Great for on the go![!][Disinfectant][and][Sanitizer]

Ideal for daily use

Industrial use [*only for use in products labeled for commercial uses*]

Helps reduce cross-contamination by killing bacteria between treated hard, nonporous surfaces

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Helps reduce the spread of foodborne pathogens between treated hard, nonporous surfaces that may cause diarrhea, fever, and muscle aches

Helps reduce cross contamination between treated hard, nonporous surfaces by killing *[insert microorganism[s] from page 6]*

Helps *[eliminate]* *[foodborne]* pathogens on surfaces** that may cause *[foodborne][illnesses]*

Hero for zero *[fragrance][dyes][phosphates][bleach][and][or][formaldehyde]* *[this is included as useful info for users needing a bleach-free, fragrance free, dye free, phosphate free and formaldehyde free product]*

Food Contact Surface Sanitizer Efficacy Claims:

[Its] *[Product name's]* *[quat-based formula]* *[is]* *[EPA]* *[registered]* *[and]* proven effective against foodborne pathogens listed below*

*99.999% effective in 60 seconds against *[Escherichia coli]* *[(ATCC #11229)]* *[.]* *[Staphylococcus aureus]* *[(ATCC #6538)]* *[.]* *[Salmonella enterica]* *[(ATCC #10708)]* *[.]* *[Shigella boydii]* *[(ATCC #9207)]* *[.]* *[Campylobacter jejuni]* *[(ATCC #29428)]* *[.]* *[Vibrio parahaemolyticus]* *[(ATCC #17802)]* *[.]* *[Methicillin-Resistant Staphylococcus aureus (MRSA)]* *[(ATCC #33592)]* *[.]* *[Klebsiella pneumoniae]* *[(ATCC #4352)]* *[.]* *[Escherichia coli O157:H7]* *[(ATCC #35150)]* *[.]* *[and]* *[Listeria monocytogenes]* *[(ATCC #19117)]*

Kills 99.999% of *[Escherichia coli]* *[(ATCC #11229)]* *[.]* *[Staphylococcus aureus]* *[(ATCC #6538)]* *[.]* *[Salmonella enterica]* *[(ATCC #10708)]* *[.]* *[Shigella boydii]* *[(ATCC #9207)]* *[.]* *[Campylobacter jejuni]* *[(ATCC #29428)]* *[.]* *[Vibrio parahaemolyticus]* *[(ATCC #17802)]* *[.]* *[Methicillin-Resistant Staphylococcus aureus (MRSA)]* *[(ATCC #33592)]* *[.]* *[Klebsiella pneumoniae]* *[(ATCC #4352)]* *[.]* *[Escherichia coli O157:H7]* *[(ATCC #35150)]* *[.]* *[and]* *[Listeria monocytogenes]* *[(ATCC #19117)]* in 60 seconds on cleaned *[and rinsed]* hard, nonporous food contact surfaces

Kills common household bacteria including: *[Escherichia coli]* *[(ATCC #11229)]* *[.]* *[Staphylococcus aureus]* *[(ATCC #6538)]* *[.]* *[Salmonella enterica]* *[(ATCC #10708)]* *[.]* *[Shigella boydii]* *[(ATCC #9207)]* *[.]* *[Campylobacter jejuni]* *[(ATCC #29428)]* *[.]* *[Vibrio parahaemolyticus]* *[(ATCC #17802)]* *[.]* *[Methicillin-Resistant Staphylococcus aureus (MRSA)]* *[(ATCC #33592)]* *[.]* *[Klebsiella pneumoniae]* *[(ATCC #4352)]* *[.]* *[Escherichia coli O157:H7]* *[(ATCC #35150)]* *[.]* *[and]* *[Listeria monocytogenes]* *[(ATCC #19117)]*

Kills common foodborne pathogens including: *[Escherichia coli]* *[(ATCC #11229)]* *[.]* *[Staphylococcus aureus]* *[(ATCC #6538)]* *[.]* *[Salmonella enterica]* *[(ATCC #10708)]* *[.]* *[Shigella boydii]* *[(ATCC #9207)]* *[.]* *[Campylobacter jejuni]* *[(ATCC #29428)]* *[.]* *[Vibrio parahaemolyticus]* *[(ATCC #17802)]* *[.]* *[Methicillin-Resistant Staphylococcus aureus (MRSA)]* *[(ATCC #33592)]* *[.]* *[Klebsiella pneumoniae]* *[(ATCC #4352)]* *[.]* *[Escherichia coli O157:H7]* *[(ATCC #35150)]* *[.]* *[and]* *[Listeria monocytogenes]* *[(ATCC #19117)]*

Kills *Listeria monocytogenes* *[in 60 seconds]*

Kills *Listeria monocytogenes*

Non-Food Contact Surface Sanitizer Efficacy Claims:

Kills 99.9% of *Staphylococcus aureus* *[(ATCC #6538)]* and *Enterobacter aerogenes* *[(ATCC # 13048)]* in 60 seconds

Kills *[99.9% of]* common household bacteria

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Leaves no harsh chemical residue
Leave on food contact surface**sanitizer
Lowest EPA toxicity category for all 6 toxicity studies

Meets EPA requirements for toxicity category IV [:] [no glasses, goggles, mask[s], protective eyewear
[needed]][required]]

Meets Federal EPA guidelines

Multi-action

Multi-purpose sanitizer

No animal ingredients

No [dyes][phosphates][bleach] [and][or][formaldehyde][added]

No fragrance added

No mixing or measuring required

Noncorrosive formulation

Non-corrosive to [eyes][and][or][skin]

No [personal protective equipment][(PPE)] [such as][:] [gloves][mask][goggles][protective
eyewear][needed]][required]

No-Rinse Disinfectant

No-Rinse Disinfectant-Sanitizer

No-Rinse formula

No-Rinse Sanitizer [and][disinfectant]

No rinsing required

Not a [skin][and][or] [dermal] sensitizer

Non-sensitizer

Only for commercial uses

[*Product name*] is a convenient method for sanitizing thermometers and other small wares

[*Product name*] can be part of your facilities' [Hazard Analysis Critical Control Point] [HACCP] plan.

[*Product name*], food contact sanitizing spray formulated and designed to clean and sanitize [*insert food contact
surfaces*].

Ready to use

Reduces the [foodborne] pathogens on hard, nonporous surfaces that come in contact with foods [like]
[such as] [,] [:] cheese, deli meats, hot dogs, ice cream, and ready to eat salads.

Safe [on] [for] hard, nonporous Food Contact Surfaces

Sanitizer

Sanitizes as it cleans food prep surfaces**

Sanitizes [baby] [children's] [booster chairs] [high chairs] [high chair trays] [strollers]

Sanitizes [*choose one or more:*] [plastic] [and/or] [finished wood] [and/or] [nonwood] cutting boards

Sanitizes hard, nonporous surfaces

Sanitizes interiors of [microwave ovens], [refrigerators] [†], [stoves], [ranges], [freezers] [†], [food trays], [lunch
boxes], [dishwashers], [dish racks], [sinks]

Streak free cleaning

Test in an inconspicuous area prior to use

The [*Product name*] formula is noncorrosive. [Compatible with] [*or* May be used on] [*or* Will not damage]:
[Stainless steel][and/or] [Small] [commercial kitchen wares]

The easy and effective way to sanitize hard, nonporous [food contact] [and] [nonfood contact] surfaces

This product [shortens][eliminates] the time and labor required for rinsing after sanitizing food contact surfaces**

Use [as a part of] [in support of] your [FSMA-driven/compliant] HACCP plan

Use to sanitize during in-store food [demos] [*or* demonstrations]

Use in conjunction with food-service towel for the total cleaning and sanitizing solution

Use in conjunction with Sani Professional QuatCheck Kit to verify active level for your Health [Inspection authority]

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[or Inspector]

Use to sanitize the probe portion of [food] [and] meat] thermometers.

User friendly

Where compliance and guest experience meet

[Zero] [0%] fragrance

[**hard nonporous surfaces only]

†Allow surface to reach room temperature before treatment



(D=Disinfecting)



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[The following graphics and statements are optional.
They may be placed anywhere on label/container.]

NOT FOR USE ON SKIN
FOR USE ON HARD NONPOROUS SURFACES ONLY
NOT FOR CLEANING OR SANITIZING SKIN



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THERMO-SAN™



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[The following are company logos for use on PDI product labels. The purpose of the logo is for easy recognition of PDI products in the marketplace.]



[Graphics depicting use sites listed on this label can appear on product label and labeling including:]

Dining Tables



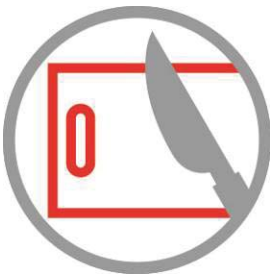
Food Preparation Tables



Counter Tops



Non-wood Cutting Boards



Probe Portion of Meat Thermometer



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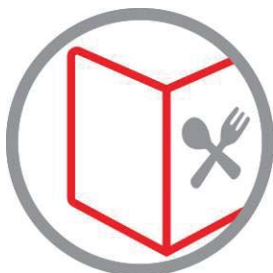
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Thermometers,
Steam Wands



Laminated Menus



Counters



[Cafeteria Trays] [,]
[Hospital Meal Trays]
[Airline Tray Tables]
[Pill Trays]



Bar Tops



Waitress Stations



Food Carts



Microwaves, Ranges



Refrigeration, Freezer Units



Self-Service Condiment
Areas, Condiment Containers



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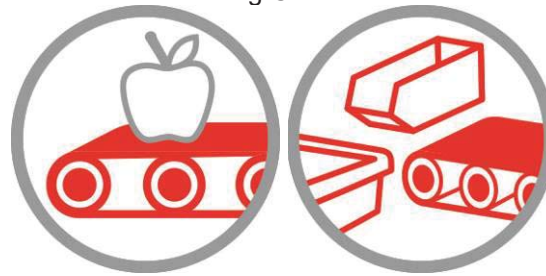
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Deli Slicer



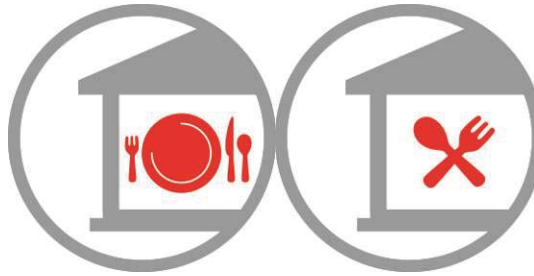
Conveyor Belts,
Conveyor Lines,
Hopper Trays,
Holding Containers



Small Wares
(beverage dispensers,
food mixers, scales)



Restaurants



Dining Halls/Cafeterias



Airplanes/Airports



Caterers



Daycare Settings



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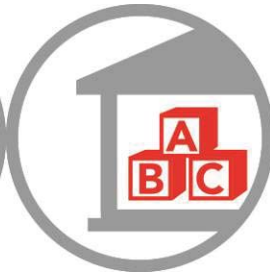
Hotels/Motels



Cruise Ships



Nurseries



Nursing Homes



Schools



Delicatessens



Food Trucks



Food Manufacturing Facilities



Casinos



Grocery



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Convenience Stores



Fitness



Kills *Listeria monocytogenes* in 60 seconds



Kills *Listeria monocytogenes* in 1 minute



[Logo]



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